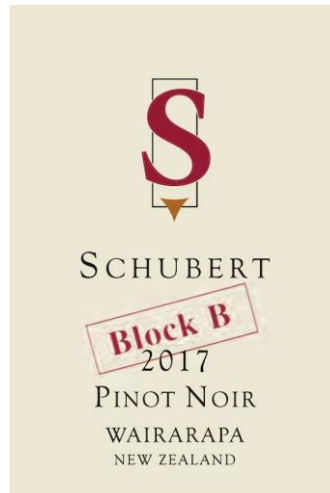




SCHUBERT

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## 2017 PINOT NOIR Block B

**ORIGIN:** Wairarapa

**CLIMATIC CONDITIONS:** Mild spring temperatures extended into summer, coupled with an unseasonal period of rain which continued during autumn

**DATE OF HARVEST:** 30<sup>th</sup> March – 4<sup>th</sup> April 2017

**HARVEST & VINIFICATION:** Block B is a selection of the Dijon Pinot Noir clones; specifically the clones 115, 667, 777, 114 and 113. Hand-picked and careful selection of grapes. 100% de-stemmed, cold-maceration and fermentation in stainless steel vats and left on “skins” for 3 weeks. Aged in 45% new and 55% used French oak barriques for 18 months.

**DATE OF BOTTLING:** 18<sup>th</sup> December 2018

**ALC:** 14.0% VOL

**TASTING NOTES:** Fruit aromas of blackcurrant, dark cherries and plums are unfolding from the glass, combined with hints of dried herbs. Marvellously complex and seductive with a beautiful, smooth texture but firm structure with very ripe fruit, minerals, subtle leafiness and rosewood. The supporting role of the oak intensifies the underlying dark chocolate and toasty characters.

**DRINKING TEMPERATURE:** 15-17 °C

**CELLARING:** 8 - 15 years

95 points by Bob Campbell MW, July 2019



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